



Product Sheet
Mozzarella loaf

Revision n. 6 del 11/12/2019



DESCRIPTION: Vacuum packed mozzarella in thermo formed bag.

ORGANOLEPTIC FEATURES: White colour (lightly straw-coloured during certain seasons). Light fresh milk taste. Soft texture.

INGREDIENTS: pasteurized cow's **Milk** , salt, rennet, milk enzymes. No preservative.

ALLERGENS: Milk and products thereof, lactose and milk proteins.

GMO: the product does not contain GMOs (Reg. EU 1829/2003 and 1830/2003)

Average chemical - physical properties	
pH	5,2 ± 0,2
Moisture	59% ± 2
Min fat/dry	44%

Microbiological characteristics	
Coliforms	<100 ufc/g
Escherichia coli	<100 ufc/g
Coagulase + Staphylococcus	<100 ufc/g
Salmonella Spp	Absent
Listeria Spp	Absent

Average nutrition facts for 100 g	
Energy	Kcal 224 - Kj 930
Fat	g 17
Of which saturates	g 12
Carbohydrates	g 0,7
Of which sugars	g 0,7
Proteins	g 17
Salt	g 0,2

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PRESERVATION METHODS: In refrigerator at +1/+4°C

MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: 20 days.

PRODUCT TRACKING: Every product has a label with its batch code and expiration date. The batch code and expiration date are also printed in the transportation document. A batch code provides immediate information about the specific product and quantity produced and sold and about the customers who bought such product. The tracking system applies to the entire manufacturing process, including the raw materials and the packaging.

Logistic features (primary packaging)

Weight	500 g
Approximate size of the packaging L x D x H	200 x 70 x 60 mm
Primary packaging	Vacuum Thermo formed bag
Item code	1065
EAN 13	8000308000490
EAN 14	08000308000490

Logistic features (secondary packaging)

Composition packing	8 pieces
Dimensions of the box	350 x 260 x h 85 mm
Pallet	EPAL 800 mm x 1200 mm
Pallet composition	9 boxes for layer for 10 layers
Shipment	Temperature controlled van/truck +1° to +4° C

VETERINARY FOOD INSPECTION SERVICE SUPERVISING CONTROL AND INSPECTIONS: AZIENDA per i SERVIZI SANITARI del TRENTO U.O. N.2 TRENTO

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